

Salmon tartare with avocado and lime, spicy mayonnaise, fried panko, chia seeds, mesclun salad |

Recipe for 4 portions / 12 tapas

Description

Tasty and fresh, this dish works as an appetizer, main or even tapas.

Note

For a smaller portion, you can go without the salad.

For a larger portion, you can put more tartare and serve the salad on the side.

For a tapas, you can place the tartare directly on a crostini.

Ingredients

Salmon tartare

- 600 Gr Salmon steak
- 2 Unit(s) Avocado
- 1 Unit(s) Lime
- 50 Gr Japanese breadcrumbs (panko)
- 2 Tbsp Chia seeds
- 0.50 Bunch(es) Chives

Spicy mayo

- 1 Unit(s) Egg yolk
- 2 Pinch(es) Salt and pepper
- 1 Tbsp Dijon mustard
- 200 Ml Canola oil
- 1 Tsp Red wine vinegar
- 1 Tbsp Sriracha sauce

Mesclun salad

- 4 Handful(s) Salad mix
- 1 Tbsp Balsamic vinegar
- 2 Pinch(es) Salt and pepper
- 1 Tsp Dijon mustard
- 50 Ml Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **Deep Fryer** at **375 F°**

Preparation

Zest and juice the lime.

Mix (whisk) all the ingredients that make up the vinaigrette.

Chop the chives finely.

Salmon tartare

Cut the salmon in small strips, then in the other direction, to make small cubes. Place the salmon in a bowl, and place the bowl on ice.

Cut the avocados in small cubes (brunoise), add the lime juice, mix delicately, but ensure that they are equally covered in lime juice.

Immerse the panko in a deep fryer, or a pan of hot oil to lightly brown it. Drain and place on paper towels.

Spicy mayonnaise

Mix the egg yolk with mustard and leave aside for 5 minutes.

Mix non stop with a whisk slowly adding the oil.

Add the lemon juice and the sriracha sauce and season to taste with sea salt and white ground pepper.

Mesclun salad

Just before serving, toss the salad with the vinaigrette.

Plating

Mix salmon tartare with chia seeds, lime zest, and chives (keeping a little for garnish), then season with salt and pepper.

In a cookie cutter ring in the center of a plate, place a thin layer of avocado brunoise, add some freshly cracked pepper. Add the salmon tartare to your desired height.

Put a layer of fried Panko on top, finish with a nice portion of salad on top.

Sprinkle with some chives.

Bon appétit!